



AX-UX: Thermal Lock

Thermal-lock AX - UX

Sammic's AX-UX dishwasher generation is based on key design pillars to provide advanced user experience. A new flexible and customizable design meets the expectations of a wide range of professionals, ensuring the performance and reliability that have characterized Sammic dishwashers for over 50 years.

This generation of Sammic dishwashers is founded on fundamental pillars such as washing efficiency, hygiene and ergonomics, resource efficiency, and reliability.

The operating temperatures and cycle times with which the machines are factory-configured by default achieve proper dishware sanitization. Thus, we ensure that the contact times with water and the temperatures at which washing and rinsing operations are performed will be effective in removing dirt and microbes present on the items.

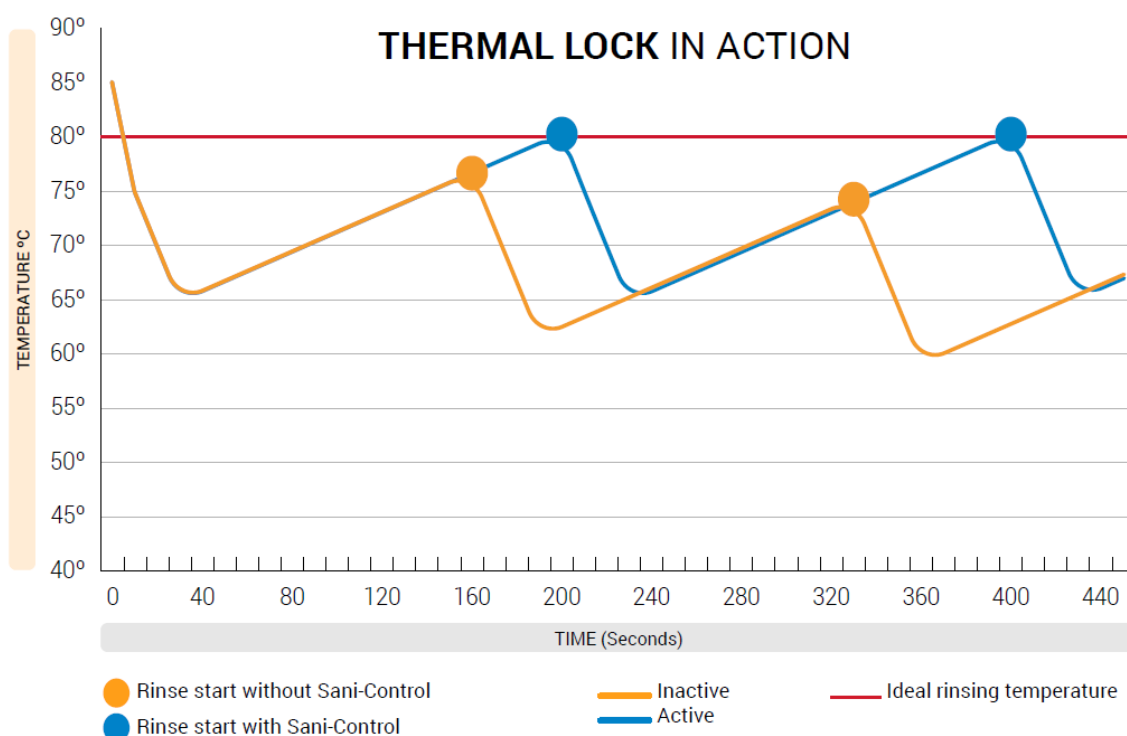
Sani-control: Thermal Lock

All our dishwashers have been designed according to DIN10534 standard to ensure the optimum effectiveness of our dishwashers, backed by clinical tests in independent laboratories.

The thermal lock option is included in all glasswashers, front-loading, and hood-type dishwashers of the GP, AX, and UX ranges, as well as in all Sammic utensil washers.

With the thermal lock option activated, the dishwasher will not start rinsing until the ideal rinsing temperature has been reached. The machine continues washing until the boiler water reaches the required temperature to initiate rinsing.

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C Models, a step further: constant temperature rinsing system

The C-type glasswashers, front-loading, and hood-type dishwashers go a step further in dishware sanitization. They are equipped with a constant high-temperature rinse system. This system ensures optimal hygiene thanks to two determining factors:

On one hand, the rinsing process is carried out at a constant temperature from start to finish, thus maintaining the set temperature throughout the process.

On the other hand, the system features a pressure pump to project the rinse water, ensuring adequate pressure that allows effective rinsing of the items' surfaces, regardless of the network pressure in our installation.

The constant temperature rinse system allows for faster boiler temperature recovery time and therefore, rinse temperatures decrease less than in machines without constant temperature.

Thermolabel control

Additionally, Sammic S.L. certifies that the UX range dishwashers feature Thermolabel control, a thermal label that guarantees a disinfection process by heating the water to a high temperature to eliminate germs.



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Tests conducted with measuring strips, the Thermolabel, ensure dishware disinfection at a temperature of 160°F (71°C). The measuring strip discolors after 4 seconds at a washing object temperature of 71°C. That is, it raises the tank water to a high temperature to eliminate germs and maintains it at or above that temperature for at least a few seconds so that the dishwasher's label indicates that 160°F (71°C) has been reached, thus ensuring the object's disinfection.